

Job Role Summary:

Working for The Beach Company is more than a job; it's a lifestyle! You'll be working hard, but the work is fun. The Beach Company knows it's the staff that makes the place and the place that makes the staff!

The Chef de Partie assists in the delivery of all meals and ensures a high standard of food preparation, presentation and quality as directed by the Head Chef.

You'll need a great attitude and a willingness to learn from the Sous/Head Chef.

You'll lead the Commis Chefs by example and follow instructions whenever asked.

You will take great pride in everything you do within the kitchen and make sure the team adheres to both HACCAP and The Beach Company allergen procedures.

We are always looking for friendly, enthusiastic and approachable individuals to join our amazing team! People who can build rapport with ease and continue to give our guests confidence in the fact that every element of their visit is being delivered by people that care.

Key Responsibilities and Tasks:

- To assist in the delivery of a menu that is suitable for the requirements of the operation and to cater for any specific guest dietary requirements
- Ensure that all Beach Company allergen/HACAP guidelines and procedures are followed at all times
- Maintain high standards of cleanliness and service as set out by the Head Chef/ Manager
- To be flexible and approachable under all circumstances to ensure a smooth operation between departments that will meet the needs of the operation
- To ensure a safe working environment at all times
- To be customer service orientated at all times and display a willingness to encourage direct feedback from our guests
- Consistently provide ideas, revise, implement variations, improvements and changes to working systems to meet the needs of changing guests throughout the season



- To monitor and record any wastage or breakages in line with company procedures
- To develop positive working relationships with all the teams in the operation
- To ensure that all procedures put in place are followed to prevent the loss of stocks/revenue
- To carry out any other additional duties that assist the smooth running of our operations as directed by your line manager

Qualifications and experience required:

- Educated to GCSE standard or equivalent
- A formal chef or cooking qualification
- At least six months experience in a similar operation

Knowledge, skills and abilities required:

- Basic knowledge of kitchen operations and requirements of the role
- A willingness to learn and develop
- Display constant high standards and service
- To be a positive and effective communicator with both the team and with guests
- To be flexible with working hours and be willing to assist in all areas of the operation

Personal qualities:

- Tidy appearance with good personal grooming
- Highest levels of personal hygiene at all times
- Honest, hardworking, self-motivated with the ability to work well under pressure
- Well organised, punctual and flexible
- Friendly and approachable
- An excellent communicator

